

Spy Sommelier – Glazed Ham with Spy Valley Envoy Gewurztraminer



Glazed Ham

3 – 4kg Ham

½ cup of maple syrup

½ cup of honey

½ cup of orange juice

¼ cup of dark soy sauce

5 star anise seeds

1 cinnamon stick

1 teaspoon dried chilli flakes

Carefully run fingers underneath the hams skin to remove but leaving a smooth layer of fat that will glaze nicely.

Score the fat with a sharp knife cross-ways and decorate traditionally with cloves.

Combine ingredients for the glaze in a saucepan, bring to the boil and reduce by half. Pour the reduced glaze over the scored ham and bake in pre-heated oven on 160 degrees (Celsius) for about 60 – 90 minutes, baste the ham every 20 minutes with the glaze to ensure intense flavours and a rich golden colour.

The combination of the caramelized sweetness of the glaze and the gentle heat of the chillies is a perfect match for Spy Valley Envoy Gewurztraminer – enjoy!